# Ways to prevent norovirus outbreaks from food contamination

**Kitchen managers** should be trained and certified in food safety and ensure that **all food service** workers follow food safety practices outlined in the FDA model Food Code and CDC guidelines.





### Stay home when sick

Food service workers should stay home when sick with vomiting or diarrhea and for at least 48 hours after symptoms stop.



# Cook shellfish thoroughly

Avoid serving undercooked (below 140°F) oysters and other shellfish.



# Avoid touching food with bare hands

Use utensils and single-use disposable gloves to avoid touching ready-to-eat foods with bare hands.



#### Rinse fruits and vegetables

Carefully rinse fruits and vegetables before preparing and serving them.



## Clean and sanitize surfaces and utensils

Regularly clean and sanitize kitchen surfaces and frequently touched objects, using a chlorine-based product or other sanitizer approved by the Environmental Protection Agency for use against norovirus.



## Wash your hands

Wash all parts of hands and exposed portions of arms by rubbing them together vigorously with soap and warm water for at least 20 seconds in a designated hand washing sink.